



**Alberta
Cattle
Commission**

**Alberta Producer
Wins National
Stewardship
Award**

Congratulations to Roy and Christy Audet of the Last Sands Ranch at Milk River who recently won the Canadian Cattlemen's Association Environmental Stewardship Award (ESA). The Audets were recognized for their native range management and efforts to reclaim marginal farm land back to permanent cover in moisture-poor southeast Alberta. The Audets have also been active in community riparian initiatives. The Audets were winners of the 2000 Alberta Cattle Commission ESA.

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USDA Change in Grading a Step in the Wrong Direction Says ACC

Although the plan by the United States to stop providing USDA grading on imported beef, lamb and veal carcasses will have a minimal impact on Canada, it's a step in the wrong direction, says Arno Doerksen, Alberta Cattle Commission (ACC) director. Last year, Canada exported 50,000 beef carcasses to the United States.

"The number of carcass exports have been trending downward due to Canada's increased fabrication capacity. Excluding live cattle shipments, 95 per cent of our beef is exported to the U.S. as boxed beef, which already carries the Canadian grade and is not

re-graded by the USDA," explains Doerksen.

The USDA ruling, which goes into effect later this summer, will result in a decrease in the value of exported Canadian beef carcasses by approximately \$40. The cost to the industry will be anywhere from \$2-4 million dollars. The overall dollar impact will be relatively small. Canada's exports of beef and cattle to the U.S. are valued at \$2.6 billion.

"We feel the decision by the U.S. is a step in the wrong direction," stresses Doerksen. "We've been working to try to reduce and remove trade irritants and better harmonize our industries."

New Beef Facts Manual for Foodservice

A revised Beef Facts manual is now available detailing the most effective and profitable ways to use beef for the food service sector. It was developed by the Beef Information Centre (B.I.C.) for chefs, cooks, distributors and foodservice students.

"This is the beef bible for the industry," explains Marty Carpenter, B.I.C. Foodservice Team Leader. "Foodservice operators and distributors use it to under-

stand how to best work with beef.

The manual communicates important information about aging, storage, handling, food safety, and guidelines on how to handle beef profitably in the operation.

Carpenter adds the aim is to encourage the food-service sector to put more beef items on their menus. The "fresh look" publication will contain a new recipe section for chefs.

ACC Partner in Wolf Project

The Alberta Cattle Commission is a partner in a new program with the Central Rockies Wolf Project (CRWP), a scientific organization that has been studing wolves in the Rocky Mountain national parks since 1987.

The aim is to reduce conflict between ranchers and carnivores, specifically wolves and grizzly bears.

"Ranchers play a very important role in protecting wildlife habitat, Our goal is to get results that will mutually benefit ranchers and carnivores, enabling all to co-exist," says Carolyn Callaghan, co-director of the CRWP.

This summer will be a period of assessment and exchange of knowledge between livestock producers and biologists.

"Hopefully, we can gain information on why the depredation of livestock by wolves and grizzly bears is happening and then introduce avoidance techniques," adds Callaghan.

This summer, a number of wolves in Southern Alberta will be fitted with radio collars in order to determine their movement and identify cattle killers. Callaghan says it's important to know which predators are responsible.